



THE DOWER HOUSE

AT THE ROYAL CRESCENT HOTEL

Welcome to the 3 AA rosette award winning Dower House Restaurant.
The Dower House Restaurant overlooks the leafy and secluded gardens behind the
Royal Crescent Hotel.

Head Chef David Campbell and his team have used the freshest of locally sourced
ingredients combined with the best that the continent have to offer in order to deliver
classic cuisine with a contemporary edge.

Anthony Rizzo, Restaurant Manager
David Campbell, Head Chef

For food allergies and intolerances: prior to placing your order for either food or drinks please
consult with your server should you need to know details regarding all ingredients.

Thank you



To Start

Scallop

Scallop Sashimi, Smoked Eel, Avocado Wasabi,
Asian Glaze and Salad, Asian Broth

£15.50

Egg

Slow Cooked Free Range Duck Egg, Pea, Wild Garlic and Brown Beech Broth,
Pork Skin Crunch, Duck Fat Soldiers, Summer Truffle

£14.50

Trout

Cured and Smoked Sea Trout, Dill, Oyster Yoghurt Soup, Heritage Radish, Cornish
Caviar

£13.50

Duck Liver

Duck Liver Torchon, Parfait, Celeriac, Crispy Chicken Skin
Green Salad, Camomile Tea

£16.50

Goat's Curd

Spiced Goat's Curd, Celery, Grapes in Muscat, Gingerbread

£12.95

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Main Course

Stone Bass

Cornish Stone Bass, Cauliflower Cheese,
Mussel Scampi, Parsley

£27.50

Pigeon

Anjou Squab Pigeon, Wye Valley Asparagus, Veal Sweetbread,
Wild Garlic, Cep Puree, Raw Mushroom

£28.50

Pork

Loin, Honey Glazed Belly, Beignet and Crispy Skin,
Sage Polenta, Alliums, Thyme Jus

£27.50

Halibut

Roast Halibut, Salt Cod Potato, Jerusalem Artichoke, Cucumber, Charcoal Emulsion,
Hazelnut Vinaigrette

£27.95

Lamb

Salt Marsh Lamb Loin, Neck and Shoulder, Hot Greek Salad, Olive Oil Jus

£28.95

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Desserts

Strawberry

English Strawberries, White Chocolate Cheesecake, Tarragon Granite

£12.50

Chocolate

Milk Chocolate and Peanut Bar, Salted Caramel,
Malt Marshmallow, Peanut Brittle

£12.50

Peach Melba

Peach, Vanilla, Raspberries and Almond

£12.50

L.M.P

Lemon Meringue Pie

£12.50

Cheese

Selection of Local and Continental Cheese

£13.50

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